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SHARE THE MEAT

cop. 1 Ruth Van Deman, Bureau of Home Economics, U.S.D.A. Broadcast on the Department of Agriculture portion of the National Farm and Home Hour Monday, October 19, 1942; over stations associated with the Blue Network.

--ooOoo--

EVERETT MITCHELL: (CHICAGO) And now, for the "meat" of the program, we're going to hear from Ruth Van Deman, in Washington. By the way, Ruth, while you're telling us how to share the meat -- I have a question. Does our 2-1/2 pounds per person per week include meat for "man's best friend"?

RUTH VAN DEMAN: (WASHINGTON) They do say "man's best friend is his dog." Everett, your question is one that bobs up every day or so. I'll add it to the list -- and answer it in a few minutes.

I don't suppose there's any subject of greater interest to most homemakers right now than meat. Meat rationing, which will come as soon as the machinery gets rolling. Meat sharing, which is already here. Of course the sharing is voluntary. We're on our honor, as American citizens, to use not more than 2-1/2 pounds per person, per week.

If we do that, our boys in the Army and Navy will continue to be the best fed in the world, there'll be meat for our Allies -- and meat for the people at home.

Maybe I'd better run over the figures again -- just to make sure we have the over-all picture in mind.

We have the biggest meat supply in history. But -- we're also fighting the biggest war in our history. Our total supply of meat is 24 billion pounds. Civilians could, this year -- if they ate all the meat they wanted -- use 21 billion pounds. But that wouldn't leave enough for the men on the battle front. They must have 6-1/2 billion pounds.

So, to be sure our fighting men will be fed, we civilians will take 17-1/2 billion pounds -- which is, after all, a normal supply. And we'll divide it among us so that everybody will have a fair share of beef, veal, pork, lamb, and mutton. Those are the meats to be shared -- and later, to be rationed.

Now one of the questions we hear most often in Washington -- where thousands of people eat out every day -- is this: "When we eat meat at a cafeteria, should we count it as part of our weekly 2-1/2 pounds?"

Yes, when you eat in a public dining place, deduct the amount of meat -- just the same as if you had bought it at the butcher shop.

And that leads directly to another question I've heard many times lately: "When I buy meat at the butcher's -- meat which includes bone or gristle or fat -- is it all included in the 2-1/2 pounds?"

(Over)

It is. Every bit. Our weekly share is 2-1/2 pounds as sold over the counter. "Bone in," as they say in the trade. For example, 2-1/2 pounds of spare ribs, including the ribs, would be a week's allowance for one person.

I'll say this, for people who are fond of pickled pigs' feet, broiled liver, creamed sweetbreads, boiled tongue, kidney stew. These meats are not included in the 2-1/2 pounds a week. We can serve these nourishing meats -- all we can afford -- without exceeding our quota.

This next question came by telephone, Saturday morning, from a puzzled hostess who had invited guests for Sunday dinner. She wondered whether the roast she planned to serve should come out of her own family's quota.

As I explained to her, if you're entertaining company -- and serving beef, veal, lamb, mutton, or pork it is your guests who deduct the meat from their weekly portions.

And here's a question that should perhaps have come first: "If there are infants in the family, can other members of the household have their meat allowance?"

The answer is no. Here are the sharing allowances, as worked out by the Foods Requirements Committee: For infants under 6 months, no meat. For each child under six -- 3/4 pound of meat. For each child from 6 to 12 -- 1-1/2 pounds. For people over twelve -- 2-1/2 pounds, per person, per week.

Vegetarians, elderly people, light meat eaters, invalids -- can have whatever the doctor prescribes, or whatever the appetite demands.

And people who are used to eating more than the allowance -- folks who just aren't happy unless they have the flavor of meat in their meals -- can extend the flavor. In savory meat loaves, Southern browned hash -- a good pot roast with carrots and onions and potatoes, and brown gravy.

I see Wallace Kadderly is looking at the clock. Are you afraid I'll go off into a recipe routine?

KADDERLY: No, I'm just wondering whether you'll take time to answer Everett Mitchell's question.

VAN DEMAN: Of course I will.

KADDERLY: He may have a personal interest in whether Fido the dog -- or Fifi the cat -- gets a share of that 2-1/2 pounds per person per week.

VAN DEMAN: No, Everett, when it comes to sharing the meat -- household pets are not counted. If Fido gets a pound of meat, his owner gets only a pound and a half. Fair enough, Wallace?

KADDERLY: In war time -- fair enough.

RAY MICHAEL: Now Rath, what about that pot roast. Couldn't you tell us --

VAN DEMAN: In -- ten seconds, Ray?

MICHAEL: Oh pshaw!

VAN DEMAN: What do you mean oh pshaw. All right, Ray -- next Monday, we'll begin with pot roast. I'll have a special recipe. For those who share the meat -- so that everybody can have a fair portion.

MICHAEL: Monday week -- pot roast and brown gravy. Hear that, Everett Mitchell? And now for more music by the Homesteaders.

EVERETT MITCHELL: (CHICAGO) Who'll also be here Monday week -- for that pot roast.

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